

Of Interest to Every Woman

Edited by Martha Westover

A LINE O' CHEER EACH DAY O' TH' YEAR



BEGGARS ALL

When beggars come to beg of me
And seem to come in my way,
I feel a sympathy,
I sometimes think that when I pray,
As frequently I do,
Perhaps in my own special way
I am a beggar, too!

And then the thought comes o'er me
Whether
We beggars should not stand together
With no false pride in the degree
Of our especial beggary.

A PLATED CHIFFON.



A dainty afternoon dress for the young girl.

MENU

Breakfast.
Sliced Ham
White and Gold Omelet
Coffee

Luncheon.
Veal Chop
Stuffed Baked Potatoes
Biscuits
Tea

Dinner.
Cream of Onion Soup
Baked Chicken
String Beans
Apple and Nut Salad
Coffee

Muffins.
Take two cups of flour and mix well with two even teaspoons of baking powder and a half teaspoon of salt. Add the beaten yolks of two eggs to a cup of milk and a tablespoonful of melted butter and mix all with the flour, and then fold in the whites of the eggs. Put immediately into hot pans and bake nearly twenty minutes.

ITALIAN CREAM CARAMELS.
A Recipe That Gives a Quantity Sufficient for Bazaar Sales.

This favorite home-made confection can be made with excellent success in the following manner: Place eight pounds of sugar and two pounds of brown sugar into a copper pan; then add three pounds of glucose and two pounds of cream. Heat to the richest milk. Set on the fire and stir until dissolved. When boiling cover a minute or two to steam down the grain; remove the lid and stir with a thermometer in it. The fire and mix two pounds of glucose and three pounds of cream. Remove from the fire and pour out on a marble or glass plate. Set a moment on the fire and pour out on a marble or glass plate. Set a moment on the fire and pour out on a marble or glass plate. Set a moment on the fire and pour out on a marble or glass plate.

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SEVENTH AND GRACE STREETS.

The Great Trials of History

Trial of Thomas Blood.

The attempt of Thomas Blood, who was generally called "Colonel" Blood, to steal the crown jewels of England has led to a considerable amount of controversy in an effort to show that King Charles II. had some hand in the plot. Charles was "The Merry Monarch" and was frequently in need of money, and in order to replenish his treasury it has been supposed by some that he fell in with the scheme advanced by "Colonel" Blood to seize the jewels and divide with the king the proceeds of their sale abroad.

The fact that Blood, though caught, was pardoned by Charles and rewarded for a crime that would have cost any common thief his head, gives color to the theory of the king's complicity in the attempt. But Blood was well suited to such an undertaking and his trial created no end of interest throughout the kingdom.

Blood was a soldier of fortune and had spent a rather adventurous life up to the time of the jewels episode. He was now forty-two years of age, and he and his desperate companions were badly in need of money. He proposed to these fellows the theft of the crown jewels and they readily accepted the proposal.

Blood devised the scheme of putting himself into the habit of a doctor of divinity. Thus clad, and with a woman he called his wife, he went to see the curiosities in the Tower, and while they were viewing the regalia the supposed Mrs. Blood was suddenly taken ill and Blood requested Mr. Edwards, the keeper of the regalia, to assist her with some refreshments.

Edwards complied with her request and the pair took their leave with many expressions of gratitude.

A few days after Blood returned and presented Mrs. Edwards, the keeper's wife, with four pairs of white gloves in return for her kindness. This brought on an acquaintance and Blood was ready to carry out his scheme.

Although the Tower had many guards, Edwards was the only one in charge of the jewel-room. Blood soon came again with some friends to whom he wished to show the jewels. Under his clericalman's dress he carried arms.

His acquaintances were also armed. They seized the old man when his back was turned, and throwing a cloak over his head, they gagged and bound him.

On his resisting they stabbed him. They then seized the crown, the jeweled orb representing the world, and the scepter. This was so long they were obliged to file it, to break it into two parts before concealing it. The work took so long they were

interrupted by the old man's son, who was returning from a journey, and was accompanied by a friend.

The thieves dashed out of the Tower; fired at a guard at the gate, and made their way to the street, where horses were waiting for them. Young Edwards and his friend gave chase, caught Blood, and after a fight, threw him down, the crown falling from under his gown and rolling in the ditch.

Blood's companions were also taken. A ruby from the scepter was found in the pocket of one. Little harm had been done except to the old keeper, who had been wounded beyond recovery.

King Charles affected to consider the affair as a joke. He sent to the Tower for Blood, who had been locked up, and not only pardoned him but rewarded him with money and gave him a pension equal to \$2,500 a year. None of his accomplices were punished, and Blood became one of the most assiduous courtiers of King Charles.

But later he was to have justice meted out to him. It seems there were certain people who had fixed an impudently a most scandalous nature upon the Duke of Buckingham. Whether this was conducted by Blood or whether a plot was set on foot to trap Blood has never been ascertained. His grace, it was generally supposed, had been a patron of the colonel, thought to clear himself by contributing to the latter's ruin.

The notion Blood induced the world to entertain of this affair, may be discovered from the case which he caused to be printed off, but it fell out that the Court of King's Bench viewed the affair in so different a light that he was convicted, upon criminal information, for the conspiracy, and committed to the King's Bench prison, while in custody there he was charged with an action of "scandalum magnatum" at the suit of the Duke of Buckingham, in which the damages were laid at 10,000 pounds. Notwithstanding this, Colonel Blood found bail, and was discharged from prison.

His imprisonment and other troubles brought on an illness which resulted in his death on August 24, 1686. Such was the notion entertained by the English people of this man's subtlety and restless spirit that they could neither be persuaded that he would be quiet in his grave, nor would they permit him to remain so, for they compelled the authorities to take up his body to make sure he was really dead, for many believed that it was another trick of the versatile fellow to throw the public off his track.

FOR SCHOOL.



Green serge suit, with satin sash.

Household Notes

A simple and easy way to iron sheets is to first fold the two hems together right side out, then fold the sheet across the center forming a square, with the broad hem on top of the sheet outside. Then simply iron the square on both sides and the sheet will have a well-ironed appearance when on the bed.

A quick and easy way to dry the hair is as follows: Remove the crown from an old straw hat. After the shampoo, remove the greater part of the water from the hair by rubbing with a towel, then lift the hair through the crown of the hat, rest the hat on the head and spread the hair out around the brim to dry.

If convenient, the waffle batter may be made the evening before it is used. The cakes will be lighter, and any batter which is cooked fast, such as griddle cake or fritter batter, is more easily digested if made long enough ahead to allow the starch grains in the flour to swell so that they will burst when heat is applied.

In cooking fish, the idea is to retain the nourishment and flavor. The flavor and juices depend as much on the method of cooking as upon the quality of the meat. Boiling water or steam, dry heat will retain flavor, but closing the meat in a crust which will not permit the juices to flow out.

The best of fish out of season is unwholesome. If you wish to keep fish overnight, place them where the moon will not shine on them; the effect is as bad as hot sunshine. Cod, haddock and halibut may be kept a day before using, but mackerel and white fish lose their life as soon as they leave the water.

If corns are rubbed daily with toilet pumice, they will disappear.

New Indian Animal Stories

Who Brings the Daylight?

By John M. Oakison.

Long time ago, in the villages of the Indians who lived on the edge of the mesa which stands up from the flat plain like a great bench miles and miles across, the little Indian boys used to watch the sun rise from the roofs of their flat houses. Sometimes they would get up there early enough to see the first breaking of daylight, and if they did they would hear two different sounds.

One of these sounds was the crowing of the roosters down at the edge of the mesa fields, and the other was the wonderful first song in the morning of the mocking bird. And both of these sounds would begin just before the daylight came creeping across the long plain.

"Why do these two fellows sing at the same time every morning?" the little boys would ask, and then some old man would tell them the story of the old quarrel between the rooster and the mocking bird.

It was in the time when the birds and the animals and the people all lived together as one people. And in that time both the mocking bird and the rooster fell in love with the same

maiden. After a time, he raised up his head and said:

"I know now—tell the maiden to get up before daylight to-morrow and watch you bring the daylight to the world with your song. Then begin to sing just as loud as you can before there is any light. When she sees the light come, while you are the last and most powerful singer that ever lived."

And the rooster went home with a glad heart. He did not see as he went home that the mocking bird was flying also to visit the Yunwi Tsunsi and tell them about his love for the maiden too. But, sure enough, soon after the rooster had gone, the mocking bird came to ask the chief of the wood fairies to help him to win a maiden.

Now, the chief of the Yunwi Tsunsi did not know that the mocking bird wanted the same maiden as the rooster, so he told the maiden to do exactly the same thing as he had told the rooster to do. And the mocking bird thanked him and flew home very happy.

Next morning, before it was light, the maiden heard the voices of the



Dark blue tweed top coat trimmed with brown fur.

maiden—each of them wanted the maiden to ask him to come and live at her house. Each of them came to stand in front of the maiden's house and sing his best songs; and the poor maiden could not make up her mind which of them she liked the best.

One day, after both the mocking bird and the rooster had been singing to the maiden a long time, the rooster went away under the shade of a tree to study about how he could get ahead of the mocking bird. And before the sun got halfway up in the sky the rooster set out to visit the Yunwi Tsunsi (the Little People of the Woods).

And when he got there he told the Yunwi Tsunsi that he loved the maiden who would not ask him to come to his home and be her husband. He wanted the Yunwi Tsunsi to tell him how to win the maiden; and he showed the Yunwi Tsunsi how well he could sing.

"Yes," said the chief of the Yunwi Tsunsi, "but it is only a song. The young woman wants something more than a song." So the chief of the wood fairies sat down to think about

mocking bird and of the rooster (one on each side of the house), and both of them asked her to come out and watch the coming of daylight when he began to sing. So she came out in the chill darkness to watch, and at the same moment both the mocking bird and the rooster began to sing as hard as they could. Both kept on singing until in the East tiny beams of light began to show. When full daylight came, they both stopped. They both came up to where the maiden stood to boast about their power.

But the maiden only laughed at them, and asked: "Which of you really does bring the daylight? When you decide that between you, then I will ask that one to come to my home." But to this day, that question has not been settled.

WOMEN ARCHITECTS.

Scheme Formulated for Training Girls in That Profession.

Every woman has long known that, as regards internal domestic arrangements, men are no good as architects. Yet only one or two women have managed, with great difficulty, to become architects. One of these, Mrs. Elsie Spencer, an English woman, realizing the great need for women architects, has formulated a scheme for teaching and training such girls as wish to enter this admirable and interesting profession.

Mrs. Spencer designs not only houses, but furniture to suit them, and is full of quaint and original decorating ideas.

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SALAD AND SANDWICHES

Pimento and Cheese Salad.

Lettuce, cheese, yolks of two eggs, two cups of celery, cracker crumbs, French dressing, one can of sweet Spanish peppers.

Chop the peppers fine, grate the cheese and chop the celery. Have the yolks of the eggs hard cooked. Add them to the cheese, and form these two ingredients into small, round balls, moistening them with the liquid from the peppers.

Mix peppers and celery and marinate with a little French dressing. Lay crisp lettuce leaves on individual serving plates. Make a little nest or bed of the peppers and celery, roll the cheese ball in finely crushed cracker crumbs, which have been crisped in the oven, and serve at once.

Mayonnaise dressing can be used for this salad in place of the French dressing if preferred, but the French dressing makes a daintier looking salad.

Nut and Raisin Sandwiches.

Nuts, raisins, orange juice marmalade, if desired.

Nut and raisin sandwiches are delicious, and adds the Pictorial Review, can be made from almost any kind of nuts. Half an inch of nut and raisins are used and both are moistened with a food chopper, then moistened with orange juice before being spread on the buttered bread. Rich marmalade, such as peach or apricot, can also be mixed with nuts and used as a sandwich filling. For these, plain slices of sponge cake are sometimes used in place of bread. Such a sandwich should be cut very small. The fragments need by no means be wasted, but will form an excellent base for future puddings.

Savory Butter Sandwiches.

One cup of butter, one teaspoonful of made mustard, yolks of two eggs, one teaspoonful of anchovy paste. Beat the butter until creamy and add to it the yolks of the eggs, which have been previously hard cooked and passed through a sieve. Mix well with the mustard and the anchovy paste. Salt is not likely to be needed for these sandwiches, as, naturally, the anchovy will supply this condiment; but a generous allowance of paprika or freshly ground pepper should be added. Use fresh bread and have it cut a little thicker than is common.

In making these, or indeed, any sandwiches, it should be remembered that oblongs or triangles are the best shapes, as the bread cuts to better advantage so.

Salted Chestnuts.

Chestnuts, olive oil, salt. Select large-sized chestnuts. Remove the outer shells with a sharp knife, then blanch by pouring boiling water over them; after which the inner skin can easily be rubbed off. Cook until tender in slightly salted boiling water. Drain dry and place in a baking pan with a little olive oil—about a tablespoonful to a pound of chestnuts. Toss them about so that the oil is evenly distributed, sprinkle with salt and place in the oven for ten or fifteen minutes so as to brown the nuts slightly.

Coffee Peanutbuts.

Two cups of whole sugar, half cup of black coffee, one cup of chopped nuts.

Boil sugar and coffee together without stirring until stringy, add the nuts, take off the fire and beat until it creams. Pour into buttered pan to cool, and mark into squares with a buttered knife, cutting through the candy with each stroke.

ECONOMY IN SHOES.

A Clever Device to Make the Shoe Fit the Gown.

Needless to say, in the fashion for slit skirts, evening shoes are all-important and in many cases a costly item of dress. Indeed, so extravagant is the elaborate footwear of to-day that women with an eye to economy have gone to the other extreme and in place of ultra-expensive evening shoes to match every costume they are buying a particularly well-cut, but very inexpensive, satin shoe, which is the production of a well-known bootmaker. The shoes are either black or white or gold, trimmed with dainty-colored frilled chiffon rosettes, set in a rim of paste, which are to be bought quite cheaply. The color of the chiffon trim being altered to match each toilette.



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